

CONTEMPORARY

PIZZA

Modern / Gourmet / Contemporary: all different adjectives to describe a new kind of Pizza that is the evolution of the traditional. In our modern Pizza, everything gets better: biological whole-wheat for a healthier dough, long fermentation for maximum flavor and digestibility, our Bio Olive Oil, mineralized water & of course sourced, seasonal, fresh and best paired toppings. Big bubbly crust & crispy bottom.

RED PIZZA

with tomato sauce

 La Vegana Rossa	13,50
Tomato sauce, seasonal veggies, seeds	
Queen Margherita	12,00
Tomato sauce, Fiordilatte mozzarella	
The Buffalo	13,50
Tomato sauce, Buffalomozzarella, pesto	
L'Aurora	15,50
Tomato sauce, buffalomozzarella, tomatoes, pesto, pistachios	
La Terracuda	14,50
Tomato sauce, Fiordilatte, 'Nduja Calabrian spicy spreadable salami, ricotta cheese, chili	
La Pecorina	14,00
Tomato sauce, Fiordilatte, spianata salami, Pecorino cheese, olives	

GREEN PIZZA

with seasonal green sauce

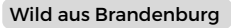
 La Vegana Verde	13,50
Green sauce, season veggies, seeds	
 Die Heiße Vegane	14,50
Yellow tomato sauce, green sauce, fresh leaves, sprouts, nuts, chili	
The Green Queen	13,50
Green sauce, Fiordilatte, sprouts	
La Mandorla	15,50
Green sauce, Fiordilatte, Parma ham, stracciatella cheese, almonds	

WHITE PIZZA

with Fior di Latte Mozzarella

BLACK PIZZA

squid-ink dough

La Salmastro	13,50	La Santarellina	14,50
Red tomato sauce, anchovies, olives, capers, parsley		Fiordilatte, gorgonzola cheese, pears, Parmesan, walnuts, sage	
L'Aliciona	15,50	Die Ziege	14,50
Fiordilatte mozzarella, anchovies, stracciatella, parsley		Fiordilatte, goat cheese, spinach/beetroot, hazelnut	
The Spicy Tuna	15,50	La Maialina	15,50
Yellow tomato sauce, tuna chunks, Tropea onions, fresh chilies		Fiordilatte, Scamorza smoked cheese, Salsiccia sausage, mushrooms, pink pepper	
		Die Wilde	15,50
		 Wild aus Brandenburg	
		Fiordilatte, Tropea onions, wild boar ham, ricotta cheese, hazelnuts	

FOOD

Italian Craft Kitchen with a focus on the Southern Regions.

We source carefully & prepare simply.

Our menu evolves with the season and highlights homemade food and organic products.

We believe in recycling more and wasting less, we support small businesses from both Italy and Germany and started growing our own herbs and greens. Sustainability is our mission and zero waste cooking our goal.

APERITIVO

finger food

🌿 olives, capers, taralli, bread & dip, nuts

1 Bowl	3 Bowl	5 Bowl
4,00	7,50	10,00

STARTERS

ANTIPASTO TERRA 26,00

the classic Italian board served with freshly baked focaccia, olives & pickles to share 3-5 people
Mix / Vegetarian / Vegan

LE BRUSCHETTE

Homemade sourdough bread

🌿 **LA CLASSICA** 8,00

Tomatoes, garlic, oregano

🌿 **LA SANTA** 8,50

Seasonal vegetables

LA PORCA squid ink dough 9,00

Stracciatella, anchovies, fried capers

LA ZOZZA 9,00

'Nduja & Ricotta

THE BIG BRUSCHETTA MIX

15,50

LE FOCACCE

pizza bread

🌿 **The Garden Focaccia** 10,00

Freshly baked Pizza Bread with fresh herbs, Our Olive Oil, Garlic Oil

🌿 **Yellow Spicy Focaccia** 11,00

Freshly baked Pizza Bread with yellow tomato sauce, Calabrian hot red pepper, Olive Oil

The Black Marinara squid ink dough 11,50

Freshly baked Pizza Bread with red tomato & capers gremolata sauce (parsley garlic, lemon zest)

LA PASTA

Italian Artisanal Bio

Gluten free available



🌿 **Vollkorn Penne** 13,50

Whole-wheat short pasta, seasonally changing pesto

🌿 **Red Hot Rigatone** 13,50

Tomato sauce, chili

SOUP & SALADS

served with freshly baked focaccia

🌿 **La Zuppa Gialla** 11,50

weekly changing seasonal soup

🌿 **L' Insalata Verde** 9,50

Misticanza salad, sprouts, herbs, seeds bergamot dressing

🌿 **The Terra Salad** 11,50

Misticanza, romana leaves, tomatoes, olives, nuts, balsamico dressing

ADD ONS

CHEESE

Stracciatella & Buffalo 3,50

Pecorino & Parmigiano 3,00

'Nduja 4,00

Tuna 4,00

I DOLCI

IL TIRAMISÙ 6,50

Mascarpone mousse, homemade coffee crumble

THE OLIVE OIL

In addition to being the perfect condiment for the preparation of traditional Italian dishes, extra virgin olive oil has unique nutritional properties that make it one of the most used products in Italian and International cuisine.

We cook with Biological Olive Oil from the owner's family farm in Calabria: "Il Santo Sepolcro"

Get your 0,375 Bottle 10,00 €

Get your 0,75 Bottle 18,00 €

DRINKS

WATER

Berlin Water, filtered and mineralized by Leogant; tasty & sustainable!
we use it for both drinking & cooking
Still / Sparkling

0,50l 3,50 ~ 1,0l 5,00

CAFFÈ & LATTE

Organic Coffee, Roasted in Calabria
Havelmi Oatdrink from Brandenburg
Bio Milk from Germany

Espresso	2,00
Macchiato	2,50
Espresso Doppio	3,50
Cappuccino	3,50
Latte Macchiato	3,80
Caffelatte	3,80
Flat White	3,80

HOT & ICED TEAS

Bergamot ~ Bergold organic farm, Calabria
Ginger & Aronia ~ Biohof Stövensand, North Germany

Mint & Bergamot	4,50
Ginger & Citrus	4,50
Aronia & Fruits	4,50

MANU'S TEES

dry organic tea from Berlin
seasonally changing

Home Blend	4,50
Classic Blend	4,50
Herbal Blend	4,50

CIDER Outcider / Brlo Bio 5,50

JUICE & SCHORLE

Bio Juices from Italy & Germany
mixed with still / sparkling water

	0,2l	0,4l
Apfel	3,50	4,50
Bergamotto	3,50	4,50
Clementine	3,50	4,50
Rhabarber	3,50	4,50

SOFTDRINKS

Fritzcola / limo	3,60
GingerAle / Bitter Lemon	3,60
Thomas Henry	

BEER

local breweries from Kreuzberg and Neukölln

DRAFT	0,33l	0,5l
Berliner Berg Pils	4,20	5,40
Brlo Helles	4,40	5,60
Weizen Brlo	4,40	5,60

BOTTLE 0,33l

Seasonally changing flavor	5,00
Pale Ale 0,5% Brlo Naked	5,00

BOTTLE	0,5l
Hefeweizen 0%	4,50

APERITIVI & WINES

the finger food to your drink :

olives, capers, tarallucci , nuts , bread & dip
1 bowl 4,00 ~ 3 bowls 7,50 ~ 5 bowls 10,00

APERITIVI

Mezzo Spritz Mezzodi Natural Aperitivo, Prosecco	6,50
Bitter Spritz Red Bitter Natural Aperitivo, white wine	6,50
The Lemon Spritz Limoncello, Prosecco	7,00
The Sweet Bergamotto Mezzodi Aperitivo, Prosecco, Bergamot Juice	7,50
The Bitter Clementine Red Bitter, White Wine, Clementine Juice, sparkling water	7,50
The Rosé Tonic Belsazar Rose Vermouth, Tonic Water	7,50
The Bitter O Red Bitter & Orange Juice	8,50

ROSÉ WINE

House Rosé Our selection from Italy	0,1 5,50 0,2 6,50 0,75l 25,50
Celeste Bio Calabrese di Montenuovo IGP, Benvenuto, Calabria	0,75l 31,00

SPARKLING WINE

Natural Rosé La Birba, I Mostri, Tenuta Tavignano, Marche	0,75l 29,00
Natural White Il Pestifero, I Mostri, Tenuta Tavignano, Marche	0,75l 29,00 0,375l 16,50

RED WINE

House Red Bio Our selection from Italy	0,1 5,50 0,2 6,50 0,75l 25,50
Red of the season seasonally changing	0,1 6,50 0,2 7,50 0,75l 27,00
Terra Bio Magliocco & Gaglioppo IGP , Benvenuto, Calabria	0,75 31,00
Orcio Colli Pesaresi Sangiovese DOC, Terracuda, Marche	0,75 36,00

WHITE WINE

House White Bio Our selection from Italy	0,1 5,50 0,2 6,50 0,75l 25,50
White of the season seasonally changing	0,1 6,50 0,2 7,50 0,75l 27,00
Boccalino Bio Bianchetto del Metauro DOC Terracuda, Marche	0,75l 28,00
Mare Bio Malvasia & Zibibbo IGP , Benvenuto, Calabria	0,75l 31,00

AMARO DEL CAPO | GRAPPA | LIMONCELLO | BERGAMIA 4,00
Long Drink Classics & Old Fashioned 9,00